

[54] **PROCESS OF STEAMING AND PERCOLATING COFFEE**

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[58] Field of Search 426/594, 386, 432, 434

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[57] **ABSTRACT**

This invention relates to an improved process for steaming and later extracting roasted and ground coffee and the product of such process. The process comprises vacuum steaming roasted and ground coffee in a percolator at a temperature less than 200° F. at a pressure of from 10" to 27"(Hg) and recovering the steam aroma produced by passing same through a wedge-wire draw-off apparatus, the draw-off apparatus comprising a helically wound wire assemblage being internal to the percolator. Thereafter the coffee is percolated to extract solids therefrom and the extract and aroma are combined and dehydrated to form a soluble coffee product.

14 Claims, 6 Drawing Figures

